



United States
Department of
Agriculture

January 15, 2002

Farm and Foreign
Agricultural
Services

Farm Service
Agency

Kansas City
Commodity Office
P.O. Box 419205
Kansas City,
Missouri
64141-6205

**AMENDMENT NO. 2 TO
ANNOUNCEMENT MC4
PURCHASE OF MACARONI AND CHEESE PRODUCTS
FOR USE IN DOMESTIC PROGRAMS**

The purpose of this amendment is to incorporate the latest Commercial Item Description A-A-20264A, dated December 12, 2001, for frozen macaroni and cheese and revise the USDA's commodity specifications.

Remove the following pages from Announcement MC4 and insert with the enclosed amended pages:

- Table of Contents, page 1
- Text, pages 1 and 2
- Text, pages 11 through 16
- Appendix 4, cover page and text pages 1 through 9

Effective date of this amendment is January 15, 2002, and is applicable to all contracts awarded on or after date of issuance.

Announcement MC4 and amendments are available at the Commodity Operations website www.fsa.usda.gov/daco/default.htm under Domestic Announcements.

Any inquiry pertaining to this amendment should be directed to Hilda Foster at 816-926-6654.

George W. Aldaya
Director

Enclosures

UNITED STATES
DEPARTMENT OF
AGRICULTURE

KANSAS CITY
COMMODITY OFFICE
P.O. BOX 419205
KANSAS CITY, MO 64141-6205

EFFECTIVE: January 24, 2001

ANNOUNCEMENT MC4

PURCHASE OF MACARONI AND CHEESE FOR USE IN DOMESTIC PROGRAMS



TABLE OF CONTENTS

MACARONI AND CHEESE

Page

1. GENERAL.....	1
2. ELIGIBILITY OF OFFERORS	2
3. SUBMISSION OF OFFERS.....	3
4. ACCEPTANCE OF OFFERS	4
5. RESPONSIBILITY AND PAST PERFORMANCE OF OFFEROR	5
6. PROVISIONS OF CONTRACT	5
7. NAICS CODE AND SMALL BUSINESS SIZE STANDARD.....	6
8. RESPONSES TO ILLEGAL OR IMPROPER ACTIVITY	6
9. PROTECTING THE GOVERNMENT’S INTEREST WHEN SUBCONTRACTING WITH CONTRACTORS DEBARRED, SUSPENDED, OR PROPOSED FOR DEBARMENT	8
10. COMMODITY SPECIFICATIONS.....	9
11. QUALITY ASSURANCE	14
12. SHIPMENT AND DELIVERY	14
13. LIQUIDATED DAMAGES	15
14. INVOICES AND PAYMENT	15
15. INQUIRIES.....	16
CERTIFICATIONS, REPRESENTATIONS, AND WARRANTIES.....	APPENDIX 1
PACKAGING AND MARKING SPECIFICATIONS.....	APPENDIX 2
COMMERCIAL ITEM DESCRIPTION, PASTA PRODUCTS, ENRICHED	APPENDIX 3
COMMERCIAL ITEM DESCRIPTION, MACARONI AND CHEESE, FROZEN ...	APPENDIX 4



**ANNOUNCEMENT MC4
PURCHASE OF MACARONI AND CHEESE
FOR USE IN DOMESTIC PROGRAMS**

1. GENERAL

A. Invitation for Offers

- (1) The United States Department of Agriculture (USDA) will from time to time issue an invitation for offers under this announcement to sell macaroni and cheese (hereinafter referred to as dry or frozen macaroni and cheese or product) to USDA for use in domestic programs.
- (2) The invitation will specify the office to which offers are to be submitted, the closing time for receipt of offers, and provisions applicable to the proposed procurement which are in addition to or different from those set forth herein.

B. Terms and Conditions

- (1) Provisions of "General Terms and Conditions for the Procurement of Agricultural Commodities or Services," USDA-1, Revision No. 2, as amended (USDA-1), are incorporated as specified in Section 6 of this announcement.
- (2) Offerors are cautioned to read all terms and conditions of USDA-1, the Total Quality Systems Audit (TQSA) Supplier Guidelines, this announcement, the appendixes to this announcement, and the invitation.

C. Certifications, Representations, and Warranties

Appendix 1 to this announcement contains certifications, representations, and warranties that must be certified and submitted annually to USDA prior to or with an offer. In addition to an annual submission, offerors must submit an updated Appendix 1 as changes in the certifications, representations, and warranties submitted to USDA occur throughout the year.

D. Packaging and Marking Specifications

Appendix 2 to this announcement contains the detailed packaging and marking specifications, and other requirements, applicable to the product delivered under this announcement. Refer to Part 1, Section 1.7, for commercial packaging and marking specifications.

E. Commercial Item Description

Appendix 3 to this announcement is the Commercial Item Description (CID) for **Pasta Products, Enriched, A-A-20062C dated June 3, 1997.**

√.. Appendix 4 to this announcement is the Commercial Item Description (CID) for **Macaroni and Cheese, Frozen, A-A-20264A dated December 12, 2001.** ..√

2. ELIGIBILITY OF OFFERORS

To be eligible to submit an offer under this announcement, the offeror must:

- A. Submit a completed "Solicitation Mailing List Application" (Standard Form 129) to the contracting officer prior to a first offer. Offeror must complete all portions of form SF-129, except Item 18, and include the following additional information for:
 - (1) Item 8. Identify all affiliates including any parent company. Provide full name and main office address. A "parent" company is one that owns or controls the activities and basic business policies of the bidder. An "affiliate" is defined on the back of the form.
 - (2) Item 10. Identify the commodities/products the offeror is interested in supplying.
 - (3) Items 19 and 20. Must be an officer of the company.
- B. Offerors must resubmit form SF-129 as necessary when the information requires updating.
- C. Affirmatively demonstrate responsibility as defined in Federal Acquisition Regulation (FAR) 9.104-1. USDA may request a pre-award survey for the purpose of evaluating the offeror's ability to perform the contract.
- D. Meet the definitions of a manufacturer or nonmanufacturer as defined below:
 - (1) Manufacturer means a person that owns, operates, or maintains a factory or establishment that produces on the premises the materials, supplies, articles, or equipment required under the contract and of the general character described by the specifications.
 - (2) Nonmanufacturer means a person that is primarily engaged in the wholesale or retail trade and normally sells the items being supplied to the general public, and will supply the end item of a small business manufacturer or processor made in the United States, or obtain a waiver of such requirement pursuant to 13 C.F.R. 121.406.

- E. Maintain a bona fide business office in the United States for the purpose of selling to USDA the product described in this announcement. Additionally, the offeror must maintain an office, employee, or agent for service of process.
- √.. F. Meet the requirements of the Total Quality Systems Audit (TQSA) program. Offerors shall only be allowed to offer from plants that have been audited under TQSA and have received a score of at least 80 points. However, a result of “0” in any element of the TQSA Report Form TQ-003 would preclude participation in the commodity purchase programs until such time corrective action is implemented and verified as effective. (Element scoring: 0 = one (or more) questions with a result of “0”, or four or more questions with a result of “M”.) The Total Quality Systems Audit Suppliers Guidelines setting forth the TQSA requirements may be obtained at the Internet location www.fsa.usda.gov/pdd/tqsa.htm or by contacting the appropriate Contracting Officer at 816-926-6064. ..√

3. SUBMISSION OF OFFERS

A. How to Submit Offers

Offers, modifications, withdrawals of offers, and price adjustments shall be submitted through the Domestic Electronic Bid Entry System (DEBES) and received by the date and local time specified in the invitation for receipt of offers. The time of receipt will be determined and recorded by DEBES. Submission of the above by any means other than DEBES will be determined nonresponsive.

B. Computer Software Requirements

The contractor is responsible for choosing their own Internet Service Provider (ISP) to transmit, translate, or carry data between the offeror and this office. The offeror is responsible for the cost of its third-party network.

- (1) Browser requirement: Netscape 4.07 or above (**OR**) Internet Explorer 5.0 or above.
- (2) Encryption: Browser capable of handling 128-bit encryption.
- (3) Proxy servers: Offerors must set up their proxy server to allow access to the Internet DEBES port

C. Access to DEBES

- (1) Port location is: <https://pcsd.usda.gov:3077/mdbc1000.exe?>
- (2) This office will provide the offeror with an ID number and the initial password needed to access DEBES.

- (3) USDA will not be responsible for any failure attributed to the transmission of the bid data prior to being accepted and stored on our web server including, but not limited to the following:
 - (a) Any failure of the offeror's computer hardware or software.
 - (b) Availability of your Internet service provider.
 - (c) Delay in transmission due to the speed of your modem.
 - (d) Delay in transmission due to excessive volume of Internet traffic.
- (4) Price and mode of transportation offered for each item must be entered on DEBES offer form bid page. The Trans (transportation) Mode on the DEBES offer form bid page will default to truck. Offerors may select the rail or piggyback mode for each item if applicable. Offeror's designated mode of transportation will become a contract requirement and may not change without prior approval from this office.

D. Late Submission and Modifications:

Any offer submitted to DEBES after the designated time specified for receipt in the invitation will not be considered. Notwithstanding the above, a late modification of an otherwise successful bid that makes its terms more favorable to the government will be considered at any time it is received and may be accepted. For the purpose of this announcement, USDA-1, Articles 6 and 7 are excluded.

E. Basis of Offer

Offers are invited f.o.b. destination. Certain destinations require delivery by TRUCK ONLY or RAIL ONLY. Destinations asterisked together in the invitation indicate carlot combinations, and offers are requested for delivery to all points indicated in the combination. Offerors may rearrange destination sequence on carlot combinations provided the offer is for all parts of the carlot combination. A single price shall be offered for each item. Offers for less than quantity requested per item will not be accepted. **USE OF OPEN VAN CARRIERS IS NOT ALLOWED.**

4. ACCEPTANCE OF OFFERS

- A. USDA will notify successful offerors on the date specified in the invitation. The date of acceptance by USDA will be the contract date.
- B. In addition to the price, factors considered in accepting offers will include the time of shipment, the total cost to the Government to deliver the product to the ultimate destination, and the responsibility of the offeror as demonstrated by prior contract performance.
- C. USDA may accept or reject any or all offers, or portions thereof.

5. RESPONSIBILITY AND PAST PERFORMANCE OF OFFEROR

- A. Offerors are cautioned not to bid on product quantities exceeding a level that the offeror can reasonably expect to deliver in accordance with the contract schedule. Deliveries must be made during the contracted delivery period and no extensions will be granted due to weekends or Federal holidays. On time delivery is imperative because this product is used in domestic food programs. Late deliveries cause serious and substantial damages to USDA and to other agencies that use this commodity. Contractor delivering late on contracts must immediately notify the contracting officer of late deliveries and how soon delivery can be expected.
- B. The offeror must certify to timely performance on current contracts on the DEBES certification form. A determination that the late performance is beyond the control or negligence of the contractor will be made by the contracting officer prior to bid opening. An offeror may be deemed nonresponsible if the offeror is delivering late on contracts with USDA and the late delivery is not due to causes beyond the contractor's control. This provision, as it pertains to small business, is a deviation from FAR 9.103(b) and Subpart 19.6

6. PROVISIONS OF CONTRACT

- A. The contract consists of:
 - (1) Contractor's offer.
 - (2) USDA's acceptance.
 - (3) The applicable invitation.
 - (4) This announcement, including Appendixes 1-4.
 - (5) TQSA Supplier Guidelines.
 - (6) USDA-1, except Articles 50 and 55 and all of Part E. Articles 56, 65, and 67 are applicable, except that contracts will be executed on a delivery basis. All words referring to "ship," "shipping," "shipments," and "shipped" shall be "deliver," "delivering," "deliver(ies)," and "delivered."
- B. If the provisions of USDA-1, TQSA Supplier Guidelines, and this announcement are not consistent, the provisions of this announcement will prevail. If the provisions of USDA-1, TQSA Supplier Guidelines, this announcement, and the invitation are not consistent, those of the invitation will prevail.
- C. No interpretation or amendment of this announcement is valid or enforceable unless such interpretation or amendment is in writing and executed by the contracting officer.

7. NAICS CODE AND SMALL BUSINESS SIZE STANDARD

- A. The North American Industry Classification System (NAICS) code for this acquisition and the small business size standard is:

Commodity	NAICS Code	Size Standard (Employees)
Macaroni and Cheese (Dry)	311823	500
Frozen Speciality Food Manufacturing	311412	500

- B. The small business size standard for a concern which submits an offer in its own name, but which proposes to furnish a product which it did not itself manufacture is 500 employees.
- C. The U.S. Small Business Administration (SBA) has implemented the Procurement Marketing and Access Network (PRO-Net). PRO-Net is a procurement related Internet-based electronic search engine for locating small, small disadvantaged, and women-owned small business sources. The PRO-Net Internet address (URL) is (<http://pro-net.sba.gov>). Companies that do not have access to the Internet may register for PRO-Net through your local SBA Office. The PRO-Net is a free electronic gateway linked to the Commerce Business Daily, government agency home pages, and other sources of procurement opportunities.

8. RESPONSES TO ILLEGAL OR IMPROPER ACTIVITY

- A. Cancellation, Rescission, and Recovery of Funds for Illegal or Improper Activity
- (1) If the Government receives information that a contractor or a person has engaged in conduct constituting a violation of subsection (a), (b), (c), or (d) of Section 27 of the Office of Federal Procurement Policy Act (41 U.S.C. 423) (the Act), as amended by section 4304 of the 1996 National Defense Authorization Act for Fiscal Year 1996 (Pub. L. 104-106), the Government may:
- (a) Cancel the solicitation, if the contract has not yet been awarded or issued;
or
- (b) Rescind the contract with respect to which:
- 1) The contractor or someone acting for the contractor has been convicted for an offense where the conduct constitutes a violation of subsection 27 (a) or (b) of the Act for the purpose of either:

- a) Exchanging the information covered by such subsections for anything of value; or
 - b) Obtaining or giving anyone a competitive advantage in the award of a Federal agency procurement contract; or
- 2) The head of the contracting activity has determined, based upon a preponderance of the evidence, that the contractor or someone acting for the contractor has engaged in conduct constituting an offense punishable under subsections 27(e)(1) of the Act.
- (2) If the Government rescinds the contract under paragraph A. (1) of this clause, the Government is entitled to recover, in addition to any penalty prescribed by law, the amount expended under the contract.
- (3) The rights and remedies of the Government specified herein are not exclusive, and are in addition to any other rights and remedies provided by law, regulation, or under this contract.

B. Price or Fee Adjustment for Illegal or Improper Activity

- (1) The Government, at its election, may reduce the price of a fixed-price type contract and the total cost and fee under a cost-type contract by the amount of profit or fee determined as set forth in paragraph B. (2) of this clause if the head of the contracting activity or designee determine that there was a violation of subsection 27 (a), (b), or (c) of the Office of Federal Procurement Policy Act, as amended (41 U.S.C. 423), as implemented in section 3.104 of the Federal Acquisition Regulation.
- (2) The price or fee reduction referred to in paragraph B. (1) of this clause shall be:
 - (a) For cost-plus-fixed-fee contracts, the amount of the fee specified in the contract at the time of award;
 - (b) For cost-plus-incentive-fee-contracts, the target fee specified in the contract at the time of award, notwithstanding any minimum fee or “fee floor” specified in the contract;
 - (c) For cost-plus-award-fee contracts:
 - 1) The base fee established in the contract at the time of contract award;
 - 2) If no base fee is specified in the contract, 30 percent of the amount of each award fee otherwise payable to the contractor for each award fee evaluation period or at each award fee determination point.

- (d) For fixed-price-incentive contracts, the Government may:
 - 1) Reduce the contract target price and contract target profit both by an amount equal to the initial target profit specified in the contract at the time of contract award; or
 - 2) If an immediate adjustment to the contract target price and contract target profit would have a significant adverse impact on the incentive price revision relationship under the contract, or adversely affect the contract financing provisions, the contracting officer may defer such adjustment until establishment of the total final price of the contract. The total final prices established in accordance with the incentive price revision provisions of the contract award and such reduced price shall be the total final contract price.
- (e) For firm-fixed-price contracts, by 10 percent of the initial contract price or a profit amount determined by the contracting officer from records or documents in existence prior to the date of the contract award.
- (3) The Government may, at its election, reduce a prime contractor's price or fee in accordance with the procedures of paragraph B. (2) of this clause for violations of the Act by its subcontractors by an amount not to exceed the amount of profit or fee reflected in the subcontract at the time the subcontract was first definitively priced.
- (4) In addition to the remedies in paragraphs B. (1) and B. (3) of this clause, the Government may terminate this contract for default. The rights and remedies of the Government specified herein are not exclusive, and are in addition to any other rights and remedies provided by law or under this contract.

9. PROTECTING THE GOVERNMENT'S INTEREST WHEN SUBCONTRACTING WITH CONTRACTORS DEBARRED, SUSPENDED, OR PROPOSED FOR DEBARMENT

- A. The Government suspends or debars contractors to protect the Government's interests. Contractors must not enter into any subcontract equal to, or in excess of, the small purchase limitation of \$25,000 with a contractor that has been debarred, suspended, or proposed for debarment unless the acquiring agency's head or designee determines there is a compelling reason for such action (FAR 9.405).
- B. The contractor must require each proposed first-tier subcontractor, whose subcontract shall exceed the small purchase limitation of \$25,000, to disclose to the contractor, in writing, whether as of the time of award of the subcontract, the subcontractor, or its principals, is or is not debarred, suspended, or proposed for debarment by the Federal Government.

C. A corporate officer or a designee of the contractor must notify the contracting officer, in writing, before entering into a subcontract with a party that is debarred, suspended, or proposed for debarment (See FAR 9.404 for information on the List of Parties Excluded from Federal Procurement Programs). The notice must include the following:

- (1) The name of the subcontractor;
- (2) The contractor's knowledge of the reasons for the subcontractor being on the List of Parties Excluded from Federal Procurement Programs;
- (3) The compelling reason(s) for doing business with the subcontractor notwithstanding its inclusion on the List of Parties Excluded from Federal Procurement Programs;
- (4) The systems and procedures the contractor has established to ensure that it is fully protecting the Government's interests when dealing with such subcontractor in view of the specific basis for the party's debarment, suspension, or proposed debarment.

10. COMMODITY SPECIFICATIONS

A. Domestic Origin

- (1) The product delivered under this announcement must be produced in the United States from commodities produced in the United States.
- (2) For purposes of this section, the following definition applies:

"Produced in the United States" means manufactured, processed, mined, harvested, or otherwise prepared for sale or distribution, from components originating in the United States. Components originating in the United States which have been exported, and subsequently imported back into the United States, will not be considered as having been produced in the United States.
- (3) The contractor must maintain records to verify that during the contract shipping period, at the point of packaging, the product was in compliance with the domestic origin requirements of this section of the announcement. (See Article 76 of USDA-1)
- (4) USDA will randomly conduct domestic origin compliance reviews to determine if the product delivered to USDA was produced and manufactured in the U.S. from materials produced and manufactured in the U.S. Upon request, the contractor must submit documentation substantiating compliance to the contracting officer for review. This documentation may include procurement, production, inventory, delivery, and any other pertinent records. Onsite reviews may also be performed, at the discretion of USDA.

B. Product Quality Macaroni and Cheese (Dry)

- (1) The product must conform in every respect to the provisions of the "Federal Food, Drug, and Cosmetic Act," as amended, and the regulations promulgated thereunder, including any Defect Action Level guidelines issued by the Food and Drug Administration (FDA) which may be applicable to this product. Any product with counts in excess of the FDA Defect Action Level guidelines shall not be shipped.
- (2) Pasta Specification
 - (a) Enriched elbow style macaroni only.
 - (b) The pasta delivered under this announcement must conform in every respect to the requirements of Appendix 3, Commercial Item Description A-A-20062C, dated June 3, 1997, except in the following instances:
 - 1) Only semolina can be used in the manufacture of the elbow macaroni.
 - 2) Provisions pertaining to packaging are not applicable.
 - 3) The size of the elbow style macaroni shall conform as follows:

Thickness: 0.034" to 0.057"
Diameter: 0.190" to 0.220"
Length (Outer Curvilinear) ¼" to 1½"
 - 4) The average analytical results of the pasta sampled shall not exceed the following requirements:

ELBOW STYLE MACARONI

ITEM	REQUIREMENTS	
	MINIMUM	MAXIMUM
Checks, broken units, and black specks %	----	10.0 <u>1/</u>
Moisture %	----	13.0
Ash % <u>2/</u>	----	1.1
Protein % <u>2/</u>	12.0	----
Carotenoid color	3.5 PPM	----

1/ All percentages are on the basis of weight.

2/ The ash and protein shall be calculated on a moisture-free basis.

- (c) Vomitoxin Testing. All wheat flour products must be tested for vomitoxin. Testing for vomitoxin must be conducted according to procedures approved by Federal Grain Inspection Service. Any product in excess of one part per million shall not be shipped.
- (d) Quality Discounts. If the product to be delivered by the contractor does not meet the quality specifications of the Commercial Item Description but falls within the listed discounts, the product may be delivered to USDA, but the purchase price will be reduced in accordance with the following schedule of discounts for each 100 pounds delivered:

ELBOW STYLE MACARONI

Excess Ash Percent	Excess Checks, Broken Units and Black Specks Percent	Excess Moisture Percent
1.11 through 1.15 - 06 cents	11 through 15 - 06 cents	13.1 - 03 cents
1.16 through 1.19 - 12 cents	16 through 20 - 12 cents	13.2 - 06 cents
1.20 through 1.25 - 21 cents	21 through 25 - 21 cents	13.3 - 09 cents
		13.4 - 12 cents
		13.5 - 15 cents

Note: The above discounts are 60 percent of the pasta product discounts as elbow macaroni consist of 60 percent of the macaroni and cheese net weight.

(3) Cheese Sauce Specifications

- (a) The cheese sauce delivered under this announcement shall not require the addition of milk or butter to the recipe. Additionally, the dry cheese sauce must dissolve completely when mixed vigorously in hot water and must conform in every respect with the following product characteristics:

Color: A dry mix with a pale yellow/peach color (viewed under normal, cool white florescent lights) similar to Pantone 148U with a slight speckled appearance.

Aroma: Mild cheddar cheese.

Flavor: Mild cheddar cheese flavor, with pronounced notes of tanginess, very slightly bitter and slightly salty. No objectionable aftertaste.

Mouthfeel: Smooth, moderately thick, no lumpiness.

Gel Strength: Weak

Viscosity: Bostwick @ 160⁰F for 30 sec:
4.5 - 7.5 cm.; target 6.0 cm.

Preparation: Product preparation shall not require the addition of milk or butter to the recipe.

(b) Microbiological Standards - The cheese sauce shall not exceed the following microbiological standards:

SPC:	N/A
Coliform:	N/A
Staph. aureus:	<100/g
Salmonella:	Negative
Yeast/Mold:	N/A

(c) Nutritional Requirements - Per ¼ cup (25.8 g) dry mix:

AMOUNT PER SERVING	TARGET	MAXIMUM
Calories	110	140
Calories from Fat	45	60
Total Fat	5 grams	6 grams
Saturated Fat	2 grams	2.4 grams
Sodium	870 mg	1050 mg
Cholesterol	5 mg	6 mg

(d) The average analytical results of the dry cheese sauce sampled shall not exceed the specified **viscosity, nutritional and microbiological** requirements.

C. Commercial Brand Products, Macaroni and Cheese (Frozen)

- (1) The contractor must certify that the macaroni and cheese (frozen) product delivered under this announcement conforms to the producer's own specifications and standards, including product characteristics, manufacturing procedures, quality control procedures, and storage and handling procedures, has a national or regional distribution from storage facilities located within the United States, and is sold on the commercial market with an established level of consumer acceptance prior to the initial bid.

- (2) The product must conform in every respect to the requirements of Appendix 4, Commercial Item Description (CID) for Macaroni and Cheese, Frozen, A-A-20264A, dated December 12, 2001, as follows:
 - (a) Section 3 – Classification: Type of cheese I – 100 percent natural cheese; Fat content 2 – Less than 20.0 g per 227 g (8 oz.) serving; Macaroni product a – Enriched macaroni products made from wheat semolina; Sodium content (3) – Other – no restriction on sodium content; Container size (c) – Multiple servings; Packaging material (iii) – Pouch (boil in a bag), 5 pounds each.
 - (b) One cup of the product must meet the meal pattern requirement of two ounces meat/meat alternates and one grain/bread for USDA's Child Nutrition Program.
- (3) Warranty. Product must not be manufactured more than 90 days prior to shipping. Contractor must replace defective commodity with an equal quantity of commodity that conforms to all contract requirements and specifications, provided USDA agrees to replacement.
- (4) The product delivered must comply with the domestic origin requirements as specified in Section 10, Paragraph A.
- (5) The manufacturing plant must meet the requirements of the TQSA program as defined in Section 2, paragraph F, of this announcement. Offeror must certify at the time of submission of offers that the product to be delivered will conform in all respects with the contract requirements, specifications, standards and quality assurance practices as stated in the announcement. ..√
- D. Analytical Requirements. Chemical analyses shall be made in accordance with the Official Methods of Analysis of the Association of Official Analytical Chemists.
- E. Subject to the provisions of Articles 60 and 68 of USDA-1, product which deviates from the specifications of this contract will be rejected.
- F. Contractors shall certify a minimum of one year shelf life for product delivered under this announcement.

11. QUALITY ASSURANCE

- A. The contractor must perform the product testing and quality analysis to ensure that the product meets the specifications described in Section 10 B and C. The results must be evidenced by a Certificate of Analysis. The contractor must retain the Certificates of Analysis and furnish to USDA upon request. Contractors are required to notify KCCO immediately of lots that fail to meet contract requirements.
- B. Contractor must not ship the product unless the containers and markings meet the Acceptable Quality Level (AQL) of the "U.S. Standards for Condition of Food Containers." Except with respect to shipments that do not meet the AQL standards, and notwithstanding Article 56 (b) of USDA-1, contractor assumes all risks and liabilities that arise with respect to the failure of the shipped product to meet contract specifications.
- C. TQSA program is a method of contractor verification and shall not relieve contractors of their responsibility to deliver a product which complies with all contractual and specification requirements.
- D. If contractor becomes TQSA non-compliant after contract is awarded and through execution of contract, the contracting officer may terminate contract for default.

12. SHIPMENT AND DELIVERY

- A. Shipment and delivery must be made in accordance with this announcement and Articles 56 and 64 of USDA-1.
- B. Frozen macaroni and cheese product must be maintained at 0 degrees Fahrenheit (+ or - 10 degrees F) during shipment to destination.
- C. Title and risk of loss will pass to USDA on the date of delivery, as evidenced by signed and dated consignee's receipt, warehouse receipt, dock receipt, or other similar document acceptable to USDA.
- D. The quantity of the product delivered in good condition must be evidenced by signed and dated consignee's receipt, warehouse receipt, dock receipt, or other similar document acceptable to USDA, and such document must be retained by the contractor.
- E. Contractors are required to make **TWO** notifications for each shipment (See Article 56(c) of USDA-1):
 - (1) The State Agency, "Consign To" party shown on the Notice to Deliver (N/D), must be **FAXED** on the day of shipment.
 - (2) The receiving warehouse, "Care Of" party shown on the N/D, must be called 24 hours in advance to schedule an unloading appointment. (This is not required for rail shipments.) Contractors must notify the contracting officer in advance if deliveries will not be made by the final delivery date under the contract, in accordance with Article 67(a) of USDA-1

- F. Consignees may request upgrading of delivery service; for example, delivery within the doors of the consignee's premises or to a specific room within a building. Contractors are alerted that such delivery terms are beyond contractual requirements. If an upgrade of delivery services is requested and agreed to, additional charges must be billed to the party requesting the service.

13. LIQUIDATED DAMAGES

A. Compensation to Contractor for Late Issuance of Notice to Deliver

Liquidated damages for delay in delivery due to late issuance of the "Notice to Deliver" (KC-269), will be payable in accordance with Article 65 of USDA-1, and will be at the rate of \$0.45 per 100 pounds (net weight) per day.

B. Compensation to USDA for Delay in Delivery

Liquidated damages for delay in delivery will be payable in accordance with Article 67 of USDA-1, and will be at the rate of \$0.45 per 100 pounds (net weight) per day.

14. INVOICES AND PAYMENT

- A. Invoicing and payment will be handled in accordance with Article 70, USDA-1 except that a properly prepared invoice package must include the following supporting documents:

- (1) A signed and dated Form KC-269 (reverse side) which includes the "Contractor's Invoice Certification" evidencing the date of delivery and quantity (units) delivered in good condition, OR
- (2) A signed and dated commercial invoice evidencing the date of delivery and quantity (units) delivered in good condition which must include the following statement (either as a part of the commercial invoice or an attachment to):

"Contractor's Invoice Certification"

"I certify that this invoice presented for payment is true. This certification is executed with full knowledge of the provision of 15 U.S.C. 714m(a), which provides a fine of not to exceed \$10,000 or imprisonment of not more than five years or both, for making any statement knowing it to be false, for the purpose of influencing in any way the action of the United States Department Of Agriculture, and with full knowledge of the provisions of 31 U.S.C. 3729 imposing civil liability upon any person who shall make or cause to be made a false, fictitious, or fraudulent claim against the United States."

Authorized signature

Date

- (3) Commercial bill of lading.
- (4) If the contractor does not complete a "Contractor's Invoice Certification," then proof of delivery as evidenced by one or more of the following documents will be required as a part of the invoice package:
 - (a) A copy of the Bill of Lading signed and dated by the recipient
 - (b) A copy of the commercial receipt evidencing delivery signed and dated by the recipient.
- (5) Invoices must be mailed to:

Kansas City Finance Office
Financial Operations Division, Payment Certification Branch
Stop Code 8578
P.O. Box 419205
Kansas City, MO 64141-6205

- B. The Debt Collection Improvement Act of 1996 amended 31 U.S.C. 3332 to require Federal agencies to convert all Federal payments from checks to electronic fund transfers. Payments must be made directly to a financial banking institution. To receive payments electronically, Standard Form 3881, ACH Vendor/Miscellaneous Payment Enrollment Form must be completed. If you have questions or would like these forms mailed to you, contact Financial Operations Division, Payment Certification Branch.
- C. If dry macaroni and cheese product to be delivered by the contractor falls within the quality discount table as outlined in Section 10, Commodity Specifications, a Certificate of Analysis of the analytical results must be submitted with the invoice package, and these factors must be asterisked.

15. INQUIRIES

Inquiries pertaining to USDA-1 and this announcement should be directed to:

Kansas City Commodity Office
Dairy and Domestic Operations Division
Stop Code 8718
P.O. Box 419205
Kansas City, MO 64141-6205

George W. Aldaya
Director
Kansas City Commodity Office

UNITED STATES
DEPARTMENT OF
AGRICULTURE

EFFECTIVE: January 1, 2004

KANSAS CITY
COMMODITY OFFICE
P.O. BOX 419205
KANSAS CITY, MO 64141-6205

APPENDIX 1

Representations, Certifications, and Other Statements of Offerors or Respondents for

DOMESTIC COMMODITY PROCUREMENTS

<http://www.fsa.usda.gov/daco/Announcement/Domestic/Appendix1.pdf>



APPENDIX 2

Packaging and Marking Specifications

ANNOUNCEMENT MC4

PURCHASE OF MACARONI AND CHEESE

FOR USE IN DOMESTIC PROGRAMS



TABLE OF CONTENTS

MACARONI AND CHEESE

	<u>Page</u>
PART 1. BASIC PROVISIONS	1
1.1 PURPOSE.....	1
1.2 USDA RESPONSIBILITIES.....	1
1.3 APPROVAL OF ALTERNATIVE PACKAGING.....	2
1.4 INQUIRIES	3
1.5 LIABILITY	3
1.6 INQUIRIES FOR FEDERAL SPECIFICATIONS AND STANDARDS	3
1.7 COMMERCIAL PACKAGING AND MARKING SPECIFICATIONS.....	3
PART 2. GENERAL REQUIREMENTS.....	4
2.1 CONTAINERS AND MATERIALS.....	4
2.2 CERTIFICATIONS OF COMPLIANCE	5
PART 3. CONTAINER AND PACKAGING REQUIREMENTS.....	6
3.1 MACARONI AND CHEESE (DRY)	6
3.2 UNITIZATION REQUIREMENT	6
PART 4. MARKING REQUIREMENTS	8
4.1 GENERAL REQUIREMENTS.....	8
4.2 CARTONS.....	8
4.3 VENDOR CODE	8
4.4 MONTH/YEAR OF PACK.....	8
4.5 LOT CODE	9
4.6 NUTRITIONAL INFORMATION.....	9
4.7 SAFE STACKING INSTRUCTIONS	9
4.8 CARRIER REGULATIONS	9
4.9 UNIVERSAL PRODUCT CODE	9
4.10 KOSHER CERTIFICATION.....	10
4.11 RECYCLE SYMBOLS	10
4.12 CERTIFICATION OF COMPLIANCE	11
4.13 OTHER MARKINGS	11
4.14 CONTAINERS WITH INCORRECT MARKINGS	11
EXHIBITS.....	A-F

APPENDIX 2 TO ANNOUNCEMENT MC4 PURCHASE OF MACARONI AND CHEESE FOR USE IN DOMESTIC PROGRAMS

Packaging and Marking Specifications

PART 1. BASIC PROVISIONS

1.1 PURPOSE

- A. This appendix outlines the packaging and marking requirements, container specifications, and procedures for the approval of containers and packaging materials used in shipments of macaroni and cheese under domestic food assistance programs.
- B. This appendix supersedes all previous packaging requirements and specifications outlined in handbooks, announcements, or notices.
- C. Changes to this appendix will be issued periodically in the form of amendments to the announcement. Contractors are advised to ensure that all subcontractors; e.g., container and packaging material manufacturers, are familiar with the requirements on a contract-by-contract basis.
- D. Container, packaging, and marking requirements for commercial products are referenced in Part 1., COMMERCIAL PACKAGING AND MARKING SPECIFICATIONS, Section 1.7.

1.2 USDA RESPONSIBILITIES

- A. The Deputy Administrator, Commodity Operations (DACO), USDA-FSA, Washington, DC, is responsible for approving the use of all containers and packaging materials.
- B. Contractor is responsible for assurance that product and packaging meet specifications in this appendix.
- C. The Kansas City Commodity Office (KCCO) is responsible for accepting or rejecting commodities, containers, and packaging materials on a contract-by-contract basis.

1.3 APPROVAL OF ALTERNATIVE PACKAGING

- A. To request approval of alternative container or packaging material, commodity suppliers or package manufacturers must submit a written request to DACO, including the construction specification and any supporting evidence of performance such as:
 - (1) Laboratory test data.
 - (2) Reports of field testing.
 - (3) History of successful use in commercial channels.
 - (4) Environmental impact.
- B. The supporting evidence must show that the proposed alternative container or packaging material will perform as well as the container(s) or packaging material(s) currently specified and authorized for use.
- C. The proposed alternative container or packaging material must have an environmental impact equal to or less than the container(s) or packaging material(s) currently specified and authorized for use. DACO will evaluate the total life cycle of the proposed alternative container or packaging material and will consider the environmental impact of each stage from manufacture, through its use, to waste management (reuse, recycle, or disposal).
- D. In response to requests, DACO will do one or more of the following:
 - (1) Request that samples of the container or packaging material be sent for evaluation to a package testing laboratory designated by DACO.
 - (2) Require test shipments of filled containers.
 - (3) Deny the use of the container or packaging material.
 - (4) Authorize the use of the container or packaging material, in writing, based on the information submitted, environmental impact evaluation, and/or completion of successful testing. The written authorization must be retained in contractor's records and made available to Total Quality Systems Audit (TQSA) auditors or KCCO contracting officers upon request.

1.4 INQUIRIES

Inquiries concerning these specifications or the approval of alternative containers should be directed to:

USDA/FSA/DACO/PDD
Contract Management Branch
STOP 0551
1400 Independence Avenue SW
Washington, DC 20250-0551
ATTN: Packaging

1.5 LIABILITY

In accordance with Article 60 of USDA-1, USDA's contractor will be liable if containers or packaging materials do not meet contract requirements.

1.6 INQUIRIES FOR FEDERAL SPECIFICATIONS AND STANDARDS

For copies of referenced Federal specifications and standards contact:

GSA Federal Supply Service Bureau
Specifications Section (3FBP-W)
470 East L'Enfant Plaza SW, Suite 8100
Washington, DC 20407
Phone: (202) 619-8925

1.7 COMMERCIAL PACKAGING AND MARKING SPECIFICATIONS

- A. Container and packaging requirements for frozen macaroni and cheese are those used in the current commercial shipping practices and must comply with:
 - (1) Domestic Origin of containers and packaging materials in Part 2, Section 2.1, B and C of this appendix.
 - (2) Unitization requirement in Part 3, Section 3.2 of this appendix.
- B. The marking and labeling for commercial products must be preserved, packaged, and labeled in accordance with good commercial practices.
- C. At contractor's option a statement such as "NOT FOR RETAIL SALE" may be printed on the principal display panel of the food label.
- D. The manufacturer's lot code/lot identification number must be shown on the commercial bill of lading.

PART 2. GENERAL REQUIREMENTS

2.1 CONTAINERS AND MATERIALS

- A. Unless otherwise specified, all containers and packaging materials must be:
- (1) Constructed as specified in this appendix and any referenced specifications, or as authorized in writing by DACO.
 - (2) New and made of components and by processes which will not impart an odor, flavor, color, or other objectionable characteristic to the product being packaged.
 - (3) Constructed to meet the requirements of the Food and Drug Administration (FDA) for safe contact with the packaged product.
 - (4) Constructed from the maximum amount of recycled materials practicable without jeopardizing performance or food safety.
- B. All containers and packaging materials must be manufactured and assembled in the United States. The components that make up the fabricating materials of the containers and packaging materials must be of U.S. origin to the extent that they are commercially available. Questions concerning the availability of a material should be directed to:
- USDA/FSA/DACO/PDD
Contract Management Branch
STOP 0551
1400 Independence Avenue SW
Washington, DC 20250-0551
ATTN: Packaging
- C. The contractor must maintain records to verify that during the contract shipping period, at the point of packaging, the containers and packaging materials were in compliance with paragraph 2.1.B. See Article 76 of USDA-1.
- D. Filled containers must be safe for individuals coming in contact with them during handling, stacking, and storage operations.
- E. The weight capacity of a container; e.g., 1-pound bag, is defined as a container designed to hold 1 pound of product.

2.2 CERTIFICATION OF COMPLIANCE

- A. A Certification of Compliance (C.O.C.) must be provided by the container or packaging material manufacturer for each contract.
- B. The C.O.C. must state that all containers or packaging materials meet the requirements of this appendix.
- C. TQSA auditor will determine whether the contractor has obtained a C.O.C. from the appropriate container or packaging material manufacturer.
- D. The C.O.C. must be either printed on each individual container or provided in writing for review by TQSA auditor. When printed on the container, the C.O.C. must be as small as possible, yet legible.
- E. The C.O.C. must read:

**"THIS CONTAINER IS CONSTRUCTED IN COMPLIANCE WITH DACO
PACKAGING REQUIREMENTS"**

or

**"THIS PACKAGING MATERIAL IS CONSTRUCTED IN COMPLIANCE WITH
DACO PACKAGING REQUIREMENTS"**

- F. The C.O.C. may be printed in either upper or lower case lettering.

PART 3. CONTAINER AND PACKAGING REQUIREMENTS

3.1 MACARONI AND CHEESE (DRY)

- A. Twelve (12) meal units each shall be packed into a single fiberboard shipping container constructed of a minimum 32-pound ECT corrugated fiberboard. The closure and sealing of outer flaps with tape or adhesive must be in accordance with UFC Rule 41, Section 9, as amended. The inner and outer flaps must be drawn together as closely as possible to ensure a compact and tight pack.
- B. A meal unit is designated as one, 10-ounce package of dry blended cheese sauce enclosed within a fiberboard carton containing 1-pound of enriched elbow style macaroni.
 - (1) Cartons must be constructed of at least 0.016 inch solid food grade fiberboard.
 - (2) The dry blended cheese sauce shall be individually packaged in vapor/moisture resistant foil laminated packages, hermetically sealed and designed to provide the contents with a minimum of 1-year shelf life.

3.2 UNITIZATION REQUIREMENT

Unless otherwise specified by USDA, all shipments of packaged products must be unitized (palletized and stretch wrapped) as follows:

- A. Pallets must be:
 - (1) Constructed to facilitate the safe handling, stacking, and transportation of the packaged product, as a unit, without loss or damage.
 - (2) 48 x 40 inches, four-way or partial four-way, and reversible or nonreversible flush stringer.
 - (3) Suitable for use in the shipment of food products.
- B. Plastic stretch wrap must be:
 - (1) Constructed of a plastic film which is to be stretched a minimum of 50 percent beyond its original length when stretched around the pallet load.
 - (2) Applied as tightly as possible around all tiers of the palletized shipping containers. The shipping containers must be held firmly in place by the stretch wrap.

C. Pallet loads must be:

- (1) Stacked in such a way as to minimize the amount that shipping containers overhang the edges of pallets. (While shipping containers may overhang the edges of pallets, contractors are reminded that they are responsible for the safe shipment and delivery of the product.)
- (2) Blocked and braced or otherwise loaded into the conveyance in a manner that prevents shifting during transit.

PART 4. MARKING REQUIREMENTS

4.1 GENERAL REQUIREMENTS

- A. Cartons and shipping containers must be plainly marked in accordance with the enclosed exhibits. All markings must be of sufficient size to stand out prominently. The markings must be arranged substantially as shown in the following exhibits and must be in direct proportion to the available printing surface. No markings are required on plastic balers.
- B. All primary containers must contain the nutritional information of the product in accordance with applicable FDA nutritional labeling regulations.

4.2 CARTONS

- A. The base art color of the primary container shall be PMS 122 and black, full bleed.
- C. The markings in the enclosed Exhibits A through C, illustrate base art only. In addition, the applicable nutritional information must be printed in the space provided.

4.3 VENDOR CODE

A vendor code, furnished by KCCO, must appear on all primary containers, corrugated fiberboard shipping containers, and paper balers. The vendor code identifies the vendor but does not always identify the plant of origin. In addition to the vendor code, vendors have the option of printing the plant code on all containers.

4.4 MONTH/YEAR OF PACK

- A. The month/year of pack must appear on all primary containers having a net weight greater than 10 pounds and must appear on all primary containers, regardless of net weight, when transparent plastic balers are utilized.
- B. The month/year of pack must appear on all corrugated fiberboard shipping containers and paper balers.
- C. The month/year of pack must be the month/year of shipment as required under the contract.
- D. A date fill code may be applied in addition to, but not in lieu of, the month/year of pack.

4.5 LOT CODE

A lot code unique to each lot offered for inspection must be legibly marked on all primary containers, corrugated fiberboard shipping containers, and paper balers. Commodity suppliers may use any type of lot coding system provided a unique code is used to identify each lot offered for inspection under a USDA contract. Commodity suppliers must provide TQSA auditor or contracting officer with an explanation of the lot coding system utilized.

4.6 NUTRITIONAL INFORMATION

Nutritional information must be applied to all primary containers in accordance with the nutrition labeling regulations of the Food and Drug Administration (FDA) as specified in 21 CFR Part 101.

4.7 SAFE STACKING INSTRUCTIONS

Corrugated fiberboard shipping containers must be marked to show the maximum safe stacking height. This should be expressed as follows: "Do not stack above ___ tiers per pallet, ___ pallets high." It is the responsibility of the contractor in cooperation with the shipping container manufacturers to determine the safe stacking height.

4.8 CARRIER REGULATIONS

Containers may be marked with a certification or stamp to indicate compliance with the applicable freight classification or other carrier shipping requirements.

4.9 UNIVERSAL PRODUCT CODE

A. A Universal Product Code (UPC) and symbol must appear on each primary package, and a UPC shipping container code called Interleaved 2 of 5 (I 2/5) must appear on each shipping container as specified below. In accordance with the UPC guidelines published by the Uniform Code Council, Incorporated, a 12-digit UPC (code and symbol) must appear on each primary package and a 14-digit I 2/5 bar code must appear on each shipping container. For contrast in scanning, a white patch or block must be used as background for bar codes applied directly to metal containers. A high degree of contrast is required for bar codes applied directly to plastic containers. The UPC guidelines describe the requirements for the proper placement, printing, readability, and scanability for bar coding.

B. The format and code to be used is as follows:

Commodity	Pack Size	Primary Container Code	Shipping Container Code
Macaroni and Cheese (Dry)	26 oz.	7 15001 02436 7	1 07 15001 02436 4

- C. The complete code including the check digit (the last digit of the applicable UPC code) must be printed in machine-readable and human-readable form. The start and stop indicators must be included in the bar code symbols. The UPC system is a commonly used method of bar coding merchandise in commercial channels. Package manufacturers, printers, and film master suppliers are familiar with this symbology. USDA has acquired a unique manufacturer's identification number for this application.
- D. Further information concerning UPC codes and symbols may be obtained by contacting the:

Uniform Code Council, Inc. (UCC)
8163 Old Yankee Road, Suite J
Dayton, OH 45458
Phone (937) 435-3870

Contractors need not join the UCC.

4.10 KOSHER CERTIFICATION

"Kosher Only" products will be identified in the invitation. Offerors must not bid on these products unless they are properly certified to produce Kosher products. If an offeror bids on products identified as "Kosher Only," they shall provide a letter to the consignee certifying compliance with applicable Kosher dietary laws.

4.11 RECYCLE SYMBOLS

- A. The contractor must place the recycle symbol and the words "PLEASE RECYCLE" somewhere on the surface of each primary and shipping container which is widely recycled. By "widely recycled," it is meant recycled in most communities. The words "PLEASE RECYCLE" are to be placed under the recycle symbol. The following USDA packaging materials are widely recycled and should be marked with the symbol and statement in accordance with Exhibit F:
- (1) Corrugated fiberboard (cardboard) boxes
 - (2) Steel (tin) cans
 - (3) High density polyethylene (e.g., vegetable oil and liquid shortening bottles)
- B. Packaging materials which are not required under the contract to be printed (e.g., certain plastic pouches, bags, and stretch films) need not be marked even though they can be recycled in many communities.

4.12 CERTIFICATION OF COMPLIANCE

A C.O.C. may be printed on each individual container. When printed on the container, the C.O.C. must be applied in accordance with paragraph 2.2 of this appendix.

4.13 OTHER MARKINGS

- A. The contractor's company name and/or the container manufacturer's name may be printed on each container as small as possible, yet legibly.
- B. On exhibits where U.S. RDA Percentages are required, it is acceptable for the contractor to place an asterisk beside the nutrient(s) and to footnote on the panel "* content less than 2% U.S. RDA of these nutrients."
- C. No markings other than those permitted under this appendix shall appear on containers unless required or approved by USDA.

4.14 CONTAINERS WITH INCORRECT MARKINGS

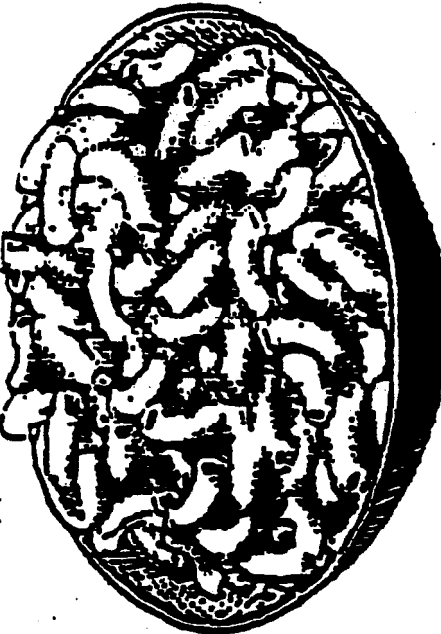
- A. Containers displaying incorrect markings may be used provided that the incorrect markings are obliterated and correct markings are applied in a permanent manner.
- B. The contractor must take necessary action, in accordance with USDA-1, Article 62, to prevent the appearance in commercial or other channels of containers and container materials, bearing markings required under the contract, including those held by the contractor or others; e.g., overruns.

CARE OF PRODUCT:
Store unopened box in a cool, dry place.

CONTENTS:
About 3 2/3 cups uncooked macaroni, 10 oz. cheese sauce mix.

To receive a copy of a nutrition education pamphlet, write to: Food and Nutrition Service, Special Nutrition Programs, 3101 Park Center Drive, Alexandria, VA 22302

Macaroni & Cheese



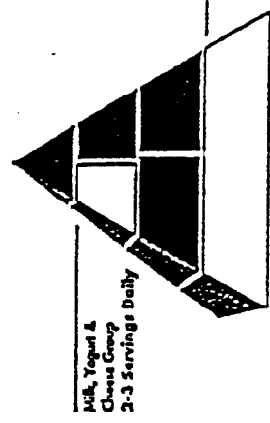
Distributed by USDA in cooperation with State and local or tribal governments for domestic food assistance programs.

NOT TO BE SOLD OR EXCHANGED

Net Contents 26 OUNCES (1 LB 10 OZ) (737 GRAMS)

Nutrition Facts

INGREDIENTS



COOKING DIRECTIONS

- Macaroni**
- Heat 12 cups water to boiling.
 - Stir in 1 pound macaroni.
 - Boil uncovered 13 to 16 minutes or until desired tenderness, stirring occasionally.
 - Drain macaroni well. Return to pot.
- Cheese Sauce**
- In a saucepan, add cheese sauce mix to 4 1/2 cups hot water.
 - Mix well until cheese sauce is dissolved.
 - Heat sauce until boiling, stirring occasionally.
 - Pour sauce over drained macaroni and mix well. Serve.
 - If desired, pour into boiling oil and bake uncovered at 350° for 20 to 30 minutes.
 - Refrigerate any unused portion in a covered container.
 - Makes about 11 1/2 cup servings.

SEVING IDEA

- Macaroni and Cheese with Tuna
- To cooked macaroni and cheese, add:
 - 1 can (12 1/2 ounce) tuna, drained well and flaked
 - 1/2 cup chopped green pepper
 - 1/2 cup chopped onion

REHEATING DIRECTIONS

- Add 1 tablespoon milk or water to each 1 cup serving. Heat in saucepan on top of stove.

Bar Code



CARE OF PRODUCT:

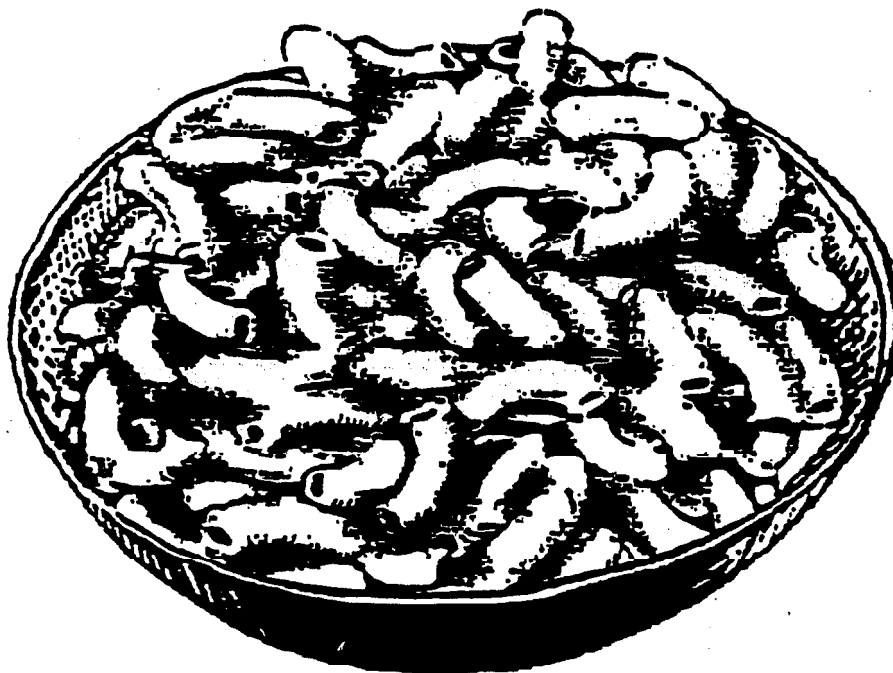
Store unopened box in a cool, dry place.

CONTENTS:

About 3 2/3 cups uncooked macaroni. 10 oz. cheese sauce mix.

To receive a copy of a nutrition education pamphlet, write to: Food and Nutrition Service, Special Nutrition Programs, 3101 Park Center Drive, Alexandria, VA 22302

Macaroni & Cheese

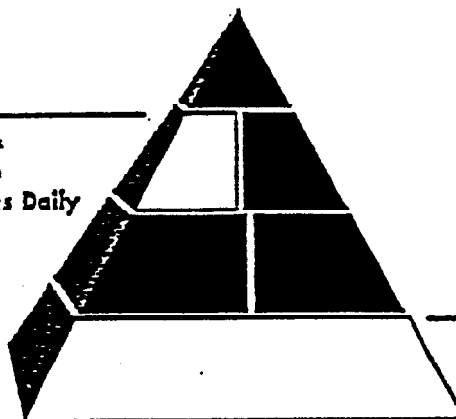


Distributed by the USDA in cooperation
with State and local or tribal governments
for domestic food assistance programs

NOT TO BE SOLD OR EXCHANGED
NET CONTENTS 25 OUNCES (1 lb. 10 oz.) 738 GRAMS

Nutrition Facts

Milk, Yogurt &
Cheese Group
2-3 Servings Daily



Bread, Cereal,
Rice & Pasta Group
6-11 Servings Daily

Food Guide Pyramid

COOKING DIRECTIONS

Macaroni:

- Heat 12 cups water to boiling.
- Stir in 1 pound macaroni.
- Boil uncovered 13 to 16 minutes or until desired tenderness, stirring occasionally.
- Drain macaroni well. Return to pan.

Cheese Sauce:

- In a saucepan, add cheese sauce mix to $4\frac{1}{2}$ cups hot water.
- Mix well until cheese sauce is dissolved.
- Heat sauce until boiling, stirring occasionally.
- Pour sauce over drained macaroni and mix well. Serve.
- If desired, pour into baking dish and bake uncovered at 350° for 20 to 30 minutes.
- Refrigerate any unused portions in a covered container.
- Makes about 11 (1 cup) servings.

SERVING IDEA

Macaroni and Cheese with Tuna
To cooked macaroni and cheese, add:

- 1 can ($12\frac{1}{2}$ ounces) tuna, drained well and flaked
- $\frac{1}{2}$ cup chopped green pepper
- $\frac{1}{2}$ cup chopped onion

REHEATING DIRECTIONS

- Add 1 tablespoon milk or water to each 1 cup serving. Heat in saucepan on top of stove.

INGREDIENTS

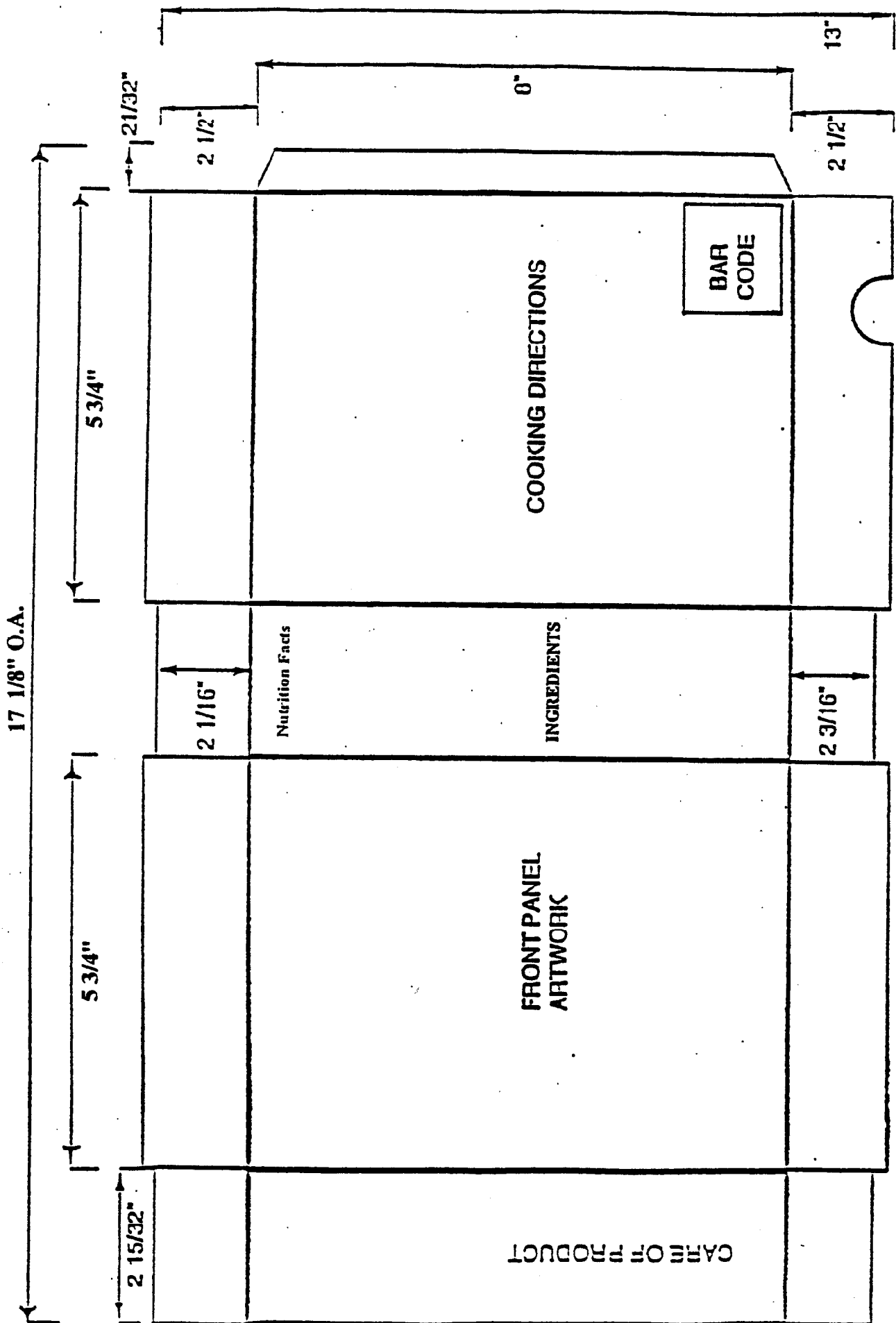
Bar Code



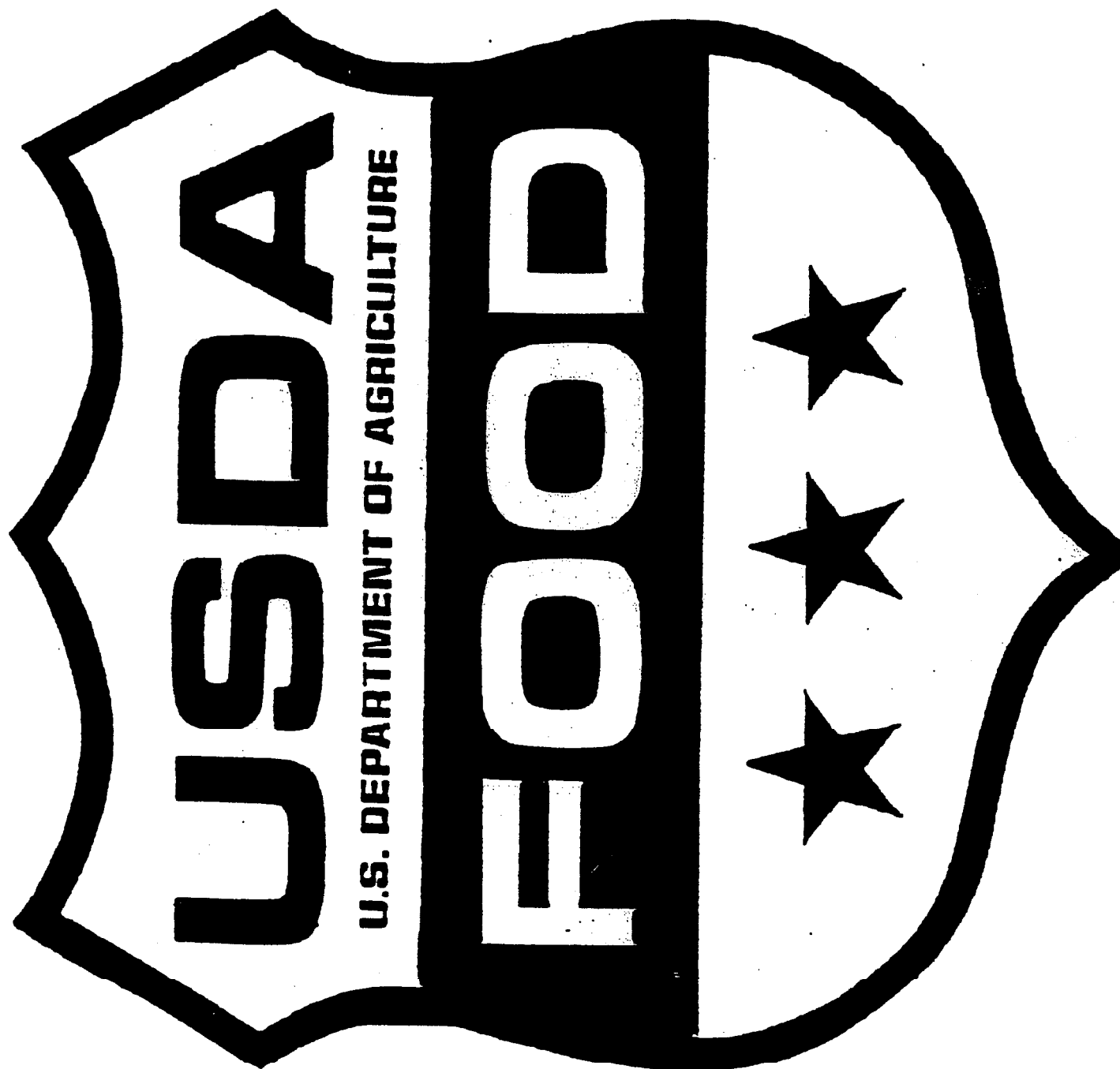
PLEASE RECYCLE



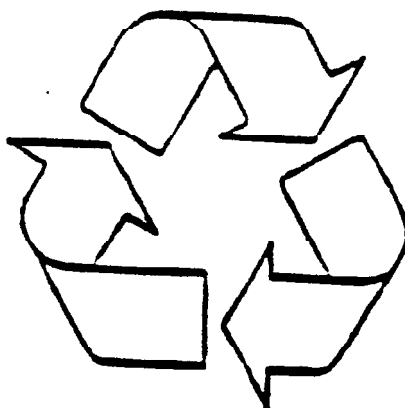
PACKAGE SIZE SPECIFICATIONS
FOR MACARONI & CHEESE (DRY)



USDA SYMBOL










RECYCLABLE SYMBOL



**PLEASE
RECYCLE**

PLASTIC MATERIALS CODE SYSTEM

CODE	MATERIAL
 PETE	----- Poly-Ethylene Terephthalate (PET)
 HDPE	----- High Density Polyethylene
 V	----- Vinyl / Polyvinyl Chloride (PVC)
 LDPE	----- Low Density Polyethylene
 PP	----- Polypropylene
 PS	----- Polystyrene
 OTHER	----- All Other Resins

APPENDIX 3

Commercial Item Description Pasta Products, Enriched A-A-20062C dated June 3, 1997

ANNOUNCEMENT MC4 Purchase of Macaroni and Cheese For Use In Domestic Programs <http://www.ams.usda.gov/fqa/cidbread.htm>



APPENDIX 4

Commercial Item Description Macaroni and Cheese, Frozen A-A-20264A dated December 12, 2001

ANNOUNCEMENT MC4 Purchase of Macaroni and Cheese For Use In Domestic Programs

<http://www.ams.usda.gov/fqa/cidspec.htm>

